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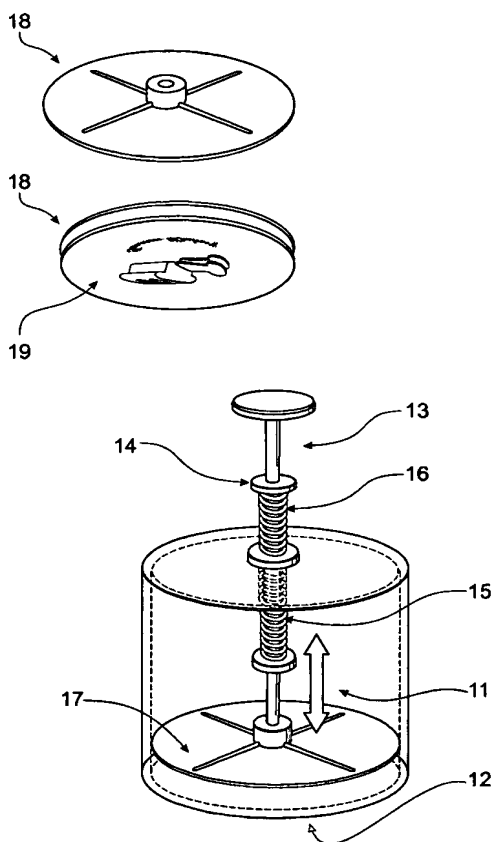
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(54) Title: A METHOD AND APPARATUS FOR MARKING BAKERY PRODUCTS



(57) Abstract: The invention provides a method of marking bakery products including the steps of: mixing a bakery dough to make a bakery product; applying an ink to the bakery dough and baking the bakery dough to make the bakery product. The ink has a sufficiently low surface tension to prevent beading when applied to said bakery dough and comprises: glycerol between the percentages 0 to 60 % by volume; solvent between the percentages 10 to 60 % by volume; sucrose between the percentages 5 to 60 % by volume; water between the percentages 1 to 55 % by volume; and colouring agent between the percentages 0.5 to 20 % by volume.



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